

Nomads

TABLE PRESET

Smoked Cheddar & Guinness Fondue

APPETIZERS

Classic Lasagna Soup *Rich, slow-simmered San Marzano tomato broth with browned sweet Italian sausage and garden herbs, ladled over tender ruffled lasagna sheets and crowned with whipped whole-milk ricotta, aged parmesan, and fresh sweet basil.*

Burrata & Heirloom Tomato Salad: *Creamy fresh burrata cheese accompanied by ripe heirloom tomatoes, baby field greens, cold-pressed extra-virgin olive oil, cracked black peppercorn, and an aged balsamic reduction drizzle.*

Grandma's Stuffed Italian Clams: *Tender half-shell littleneck clams oven-baked with savory garlic-herb butter, fresh flat-leaf parsley, oregano, and a crisp, golden parmesan-panko crust.*

"Dill With It" Fried Pickles: *Dill pickle spears dredged in buttermilk and seasoned breadcrumb crust, flash-fried golden, and served with a house made zesty Cajun remoulade.*

ENTRÉES

Pan-Seared Red Snapper: *Crisp skin-on Red Snapper fillet seared in cast iron, served over sweet pepper and golden raisin agrodolce, accompanied by fragrant herb rice pilaf and thinly shingled classic ratatouille.*

Apple Cider Glazed Chicken: *Pan-roasted skin-on chicken breast glazed with a slow-reduced farm apple cider, shallot, and fresh sage reduction, paired with velvety mashed sweet potato mousse and a crisp apple-cabbage slaw.*

Honey Dijon Center-Cut Pork Chops: *Center-cut pork chop seasoned with a smoked paprika rub, slow-cooked sous-vide and flash-charred on the grill and brushed with a warm honey-Dijon glaze; paired with velvety mashed sweet potato mousse and a crisp apple-cabbage slaw.*

Top Sirloin Medallions with Port Wine Glace: *Center-cut beef sirloin seasoned with garlic and thyme, sous-vide and hard-seared in foaming butter, and finished with a rich rosemary-port wine glaze; accompanied by fragrant herb rice pilaf and classic ratatouille.*

Eggplant Parmigiana: *Golden crispy eggplant cutlet rested over a pool of charred-tomato pomodoro sauce, crowned with prosciutto torched fresh mozzarella and fresh basil; accompanied by tender bowtie pasta tossed in Brown butter, garlic, and fresh herbs. Let us know if you want the vegetarian version without prosciutto*

SIGNATURE DESSERT

Greek Yogurt Panna Cotta: *Velvety chilled Greek yogurt panna cotta drizzled with warm amber wildflower honey, crowned with crushed toasted pistachios and fresh mint.*